Welcome to Moët & Chandon Champagne Bar

Illustrations by Clym Evernden exclusively for Moët & Chandon

Moët & Chandon, since 1743.

That Magical Sound...

Every second, somewhere in the world, a cork pops on a bottle of Moët & Chandon, bringing us all together.

A Taste of Excellence...

In your glass there are nearly 300 years of celebration, craftsmanship and history. From the royal courts of France to the red carpets of Hollywood or the glamour of London Fashion Week – the best moments are always shared with a glass of Moët & Chandon.

Born From a Dream...

Centuries ago, Jean Rémy Moët made it his mission to share the magic of champagne with the world. It is in 1750 that Moët & Chandon shares it with the UK.

An Icon for an Icon

Since its appointment as official supplier to the throne by Queen Victoria in 1893, Moët & Chandon has marked many joyous British royal celebrations to this day, including the coronation of Edward VII in 1902 and Elizabeth II in 1953.

Moët & Chandon now joins you at Harrods, a London icon with doors open to all. Get ready to taste the enticing expression of Champagne's most sprawling vineyards and largest cellars.

Ever Wondered How Many Bubbles Are in Your Glass?

Did you know that the shape of a glass impacts the size and number of bubbles you will experience? Aptly named, the 870 Flute was designed to give you the ultimate tasting sensations, giving birth to 870 thousand bubbles, scientifically proven to be the ideal effervescence for Moët & Chandon. Don't worry, you need not count, just enjoy!

Champagnes By The Glass

Moët & Chandon Impérial Brut Magnum Serve **£19.50**

The vibrant intensity of green apple and citrus fruit. The freshness of mineral nuances and white flowers. The elegance of blond notes (brioche, cereal, fresh nuts).

Moët & Chandon Rosé Impérial Magnum Serve **£21**

A lively, intense bouquet of red fruits (wild strawberry, raspberry, cherry). Floral nuances of rose. A whisper of pepper.

Moët & Chandon Nectar Impérial **£21.50**

A burst of exotic fruits (pineapple, mango). The roundness of stonefruits (mirabelle plum, apricot). A slight hint of vanilla.

Moët & Chandon Nectar Impérial Rosé **£23**

The intense fruitiness of mature red fruits, strawberry soup, raspberry, pomegranate. Notes of sweet spices (vanilla, brown sugar). Hints of fresh mint.

Moët & Chandon Ice Impérial **£22**

The powerful aroma of tropical fruits (mango, guava). The sumptuousness of stonefruits (nectarine). An original note of raspberry. Served over ice.

Moët & Chandon Ice Impérial Rosé **£24**

The scents of fragrant red berries and rich morello cherries. Nuances of juicy summer fruits: fig and nectarine. An appetizing note of grenadine. Served over ice.

Moët & Chandon Grand Vintage 2015 ..... **£27**

After six years in the cellar, this champagne has remarkable finesse. Initial notes of brioche and almond developing to white peach. A generous structure reminiscent of cotton flower and mentholated nuances.

Moët & Chandon Grand Vintage Rosé 2015 ..... **£29**

After six years in the cellar, this champagne has remarkable finesse. A black and spicy bouquet of dark berries. and wild strawberries. A powerful palate with mouthwatering bitterness. Notes of mint and aniseed refresh the finish.

For allergy related advice, service charge information and Weights and Measures guidelines please turn to the next page.

Who is Behind the Label?

Cellar Master Benoît Gouez is the visionary creator of Moët & Chandon. Each year, his creations are born from the vast array of wines from the vineyards of Champagne.

"Crafting Moët & Chandon champagne is not a matter of recipe, as it has a necessary element of soul and intuition. Our Cuvées are consistent because we are constantly controlling, adjusting and adapting to nature."

Benoît Gouez,
Moët & Chandon Cellar Master

Champagnes By The Bottle

	750ml	1500ml
Moët & Chandon Impérial Brut	**£105**	**£225**
Moët & Chandon Rosé Impérial	**£125**	**£250**
Moët & Chandon Nectar Impérial	**£125**	
Moët & Chandon Nectar Impérial Rosé	**£135**	
Moët & Chandon Ice Impérial	**£130**	
Moët & Chandon Ice Impérial Rosé	**£140**	
Moët & Chandon Grand Vintage 2015	**£155**	
Moët & Chandon Grand Vintage Rosé 2015	**£165**	

Champagnes Grand Vintage Collection

Moët & Chandon Grand Vintage Collection 1993	**£410***
Moët & Chandon Grand Vintage Collection 1996	**£400***
Moët & Chandon Grand Vintage Collection 1999	**£350**
Moët & Chandon Grand Vintage Collection 2000	**£330**
Moët & Chandon Grand Vintage Collection 2002	**£290**
Moët & Chandon Grand Vintage Collection 2004	**£270***
Moët & Chandon Grand Vintage Rosé 2006 Magnum	**£360**

Champagnes Rare Limited Bottles

Moët & Chandon Grand Vintage Collection 1959 Magnum	**£5950***
Moët & Chandon Grand Vintage Collection 1978 Magnum	**£2250***
Moët & Chandon Grand Vintage Collection 1985 Magnum	**£1900**
Moët & Chandon Grand Vintage Collection 1990 Magnum	**£825***

* Exclusive to Harrods

Please note that not all champagne vintages may be available at all times due to their rarity, hence have been marked with a golden sticker. Should you be interested in placing an order for a particular vintage, please let us know and we will do our best to fulfil your wish.

All of the champagnes are available for purchase to take home. Please speak to a member of our team to arrange this. The full range is also available in the Wine & Spirits Store on LG and anytime on Harrods.com.

If you have any allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order.

A discretionary service charge of 12.5% will be added to your bill, all of which is paid to our restaurant and kitchen staff. VAT is charged at the applicable rate. In accordance with the Weights and Measures Act, in these premises the measure for the sale of spirits is 25ml or multiples thereof, and 125ml or 175ml for wines.

Make it Moët & Chandon

From the classic Champagne Punch to the elegant French 75, we have been dazzling the world of champagne cocktails since the 1850s, when a Moët & Chandon Punch Romaine was served on the prestige decks of the Titanic.

Today, we keep exalting the provocative spirit of all cocktail pioneers with our very own Moët & Chandon flair, never settling for the ordinary and committed to the exceptional.

Signature Cocktails

Pêche D'été **£19.50**

Summer peach complemented with sweet, intense creamy vanilla and nutty, floral rooibos tea.

Moët & Chandon Impérial, Belvedere vodka, peach wine, vanilla, and red bush

Bisou Rouge **£21**

Fruity aromatics, reminiscent of strawberries, coconut & cream, precede complex, stimulating flavours and a lovely long finish.

Moët Rosé Impérial, coconut washed vodka, strawberry cordial

Rosé Rituals **£21**

Vibrant rhubarb enhanced by floral, dry gin, verjus and the richness of vanilla.

Moët & Chandon Rosé Impérial, East London Liquor Kew Gardens gin, vanilla, verjus & rhubarb ferment

Terracotta Royale **£19.50**

Moët & Chandon's ode to Harrods with an elegant & complex homage to the glorious grape with a celebratory shimmer.

Moët & Chandon Nectar Impérial Rosé, Hennessy VS cognac, spiced grape cordial

L'Escale Impériale **£19.50**

A refreshing explosion of tropical aromas where Moët Impérial takes centre stage.

Moët & Chandon Impérial, passionfruit, vanilla & neroli

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Reimagined Classic Cocktails

Sgroppino Royale **£20**

An elevated twist on the Italian classic with Moët Rosé Impérial enhanced by lychee and mandarin aromas.

Moët & Chandon Rosé Impérial, lychee & mandarin liqueurs, lemon, champagne & apple sorbet

Paloma Impérial **£19.50**

No Moët goes to waste with a champagne cordial, forming the base for this contemporary take on a tequila classic, elevated by the signature touch of Moët Impérial.

Moët & Chandon Impérial, Volcan de mi Tierra blanco tequila, clarified grapefruit, Moët cordial, orange blossom

Champagne O'clock **£20.50**

An exotic blend of liqueurs & spirits creates a fruity & complex foundation, with Moët & Chandon Impérial bringing sparkle and sweetness to balance this spritz style drink.

Moët & Chandon Impérial, Eminente Ron de Cuba, rhubarb, lavender and lychee liqueurs

Signature Alcohol Free Cocktails

Bubble Sonic **£13.50**

Everleaf Forest is enhanced with verjus providing complexity, balance and a creamy finish.

Everleaf Forest, butter, verjus, apple sorbet, soda (104 kcal)

Eve Nogroni **£13.50**

Our innocent take on the age old classic using Everleaf Marine for botanicals, Aecorn for bitterness and 00 Syrah for depth and fruitiness.

00 Syrah, Everleaf Marine, Aecorn aperitif, rectified bitter (60 kcal)

Righteous Temptation **£13.50**

A crowd pleasing peachy, fruity, sweet sensation.

00 Muscadet, peach, verjus, Everleaf Forest (105 kcal)

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Food & Champagne: All About Dialogue

While Moët & Chandon pairings are limitless, there is one thing they have in common: a focus on sensations and emotions.

This season's menu has been carefully curated to express the vibrancy of spring & summer, highlighting their most characteristic flavours, aromas and sensations.

Moët & Chandon winemakers team and Harrods culinary experts have come together to create this delightful seasonal pairing, designed to bring into the endless world of food and Moët & Chandon champagne pairings.

The 5 Principles for a Great Moët & Chandon pairing:

1. **Chromaticity** – a winning combination will match the colours on the plate with those of the champagne's palate.
2. **Simplicity** – keep flavours to a minimum to best appreciate them.
3. **Saltiness** – a pinch of salt goes a long way.
4. **Cooking** – keep it juicy!
5. **Texture** – pair the bubbles with, al dente, crunchy, crispy or even spicy food for a playful sensation. A contrast between hot and cold ingredients also does the trick.

Bar Bites

Apéritif

Noccellara Olives **£7.50**

Mixed Nuts **£10**

Cinco Jotas Jamón Ibérico (195 kcal) **£14.50**

Spring Oysters **£15**

Rich Carlingford Irish oysters complemented by fresh pink grapefruit, white balsamic, basil and olive oil (89 kcal).

Caviar

A selection of luxurious Harrods caviar to perfectly pair with all our champagnes. Served with Crème fraîche and blinis.

	10g	30g
Oscietra	**£40** (342 kcal)	**£100** (391 kcal)

A fine hazelnut aroma underscores a balanced flavour.

Beluga	**£85** (342 kcal)	**£250** (399 kcal)

With a full-bodied structure and an unrivalled development on the palate, Beluga caviar brings a unique consistency and flavour.

Bar Bites

Savoury

Not Another Beef Carpaccio **£13.50**

Wasabi marinated beef fillet, elegantly layered on toasted brioche with a yuzu dressing and finished with a 24 month parmesan (275 kcal).

Peach Délice **£11**

Spicy kimchi, fresh peach and creamy burrata-filled melba toasties, complemented with aged parmesan and black sesame (530 kcal).

Watermelon Maki **£9**

A summer take on a Maki with fresh compressed watermelon and a feta mousse, coated in toasted hazelnuts, pink pepper and complemented with extra-virgin olive oil & aged balsamic vinegar (220 kcal).

Lobster Leaf **£16.50**

Butter poached lobster on crisp tapioca crackers with smoked paprika, finished with a yuzu and white miso condiment and an oyster leaf (81 kcal).

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Bar Bites

Sweet

Choux Love **£12**

Peach crème filled choux bun quartet, topped with a colourful Moët chocolate disk design (413 kcal).

Moët Caramel **£11**

42% milk chocolate mousse and rich salted caramel on a crunchy biscuit with Harrods 66% dark chocolate shell, shaped to the image of a Moët muselet (362 kcal).

La Framboise **£12**

A fresh vanilla, raspberry and yuzu compote cheesecake with layered fresh raspberries and a chocolate disk Moët emblem (259 kcal).

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Spirits - Wines - Beer - Softs

	50ml
Vodka	
Belvedere	**£9**
Belvedere Smogóry Forest	**£11**
Belvedere Heritage 176	**£13**
Whisky	
Glenmorangie Quinta Ruban	**£10**
Glenmorangie Nectar d'Or	**£11**
Ardbeg An Oa	**£13**
Cognac	
Hennessy V.S	**£10**
Hennessy X.O	**£19**
Tequila	
Volcan Mi Tierra Blanco	**£10**
Volcan Mi Tierra Reposado	**£11**
Volcan Mi Tierra Cristalino	**£16**
Gin	
East London Liquor Kew Gardens	**£9**
Sacred London Dry Gin	**£11**
Rum	
Flor de Cana 4yo White Rum	**£10**
Eminente Ambar Claro 3yo Cuban Rum	**£10**
Eminente Reserva 7yo Cuban Rum	**£12**
American Whiskey	
Woodford Reserve Bourbon	**£10**
Michters Rye	**£13**
WhistlePig 10yo Rye	**£16**

Spirits - Wines - Beer - Softs

	125ml	Bottle
Wine		
Cloudy Bay Sauvignon Blanc 2021, Wairau Valley, New Zealand	**£13**	**£66**
Terrazas de Los Andes Malbec 2019, Mendoza, Argentina	**£13**	**£66**
Caves d'Esclans Rock Angel 2020, Côtes de Provence, France	**£13**	**£66**
Beer		
Curious Brew Lager		**£8.50**
Soft Drinks		**£4.95**

Coke Zero (1 kcal), Fever-Tree Lemonade (70 kcal), Tonic (56 kcal), Tonic Light (30 kcal), Ginger Ale (68 kcal), Ginger Beer (74 kcal), Soda Water (0 kcal), Orange Juice (90 kcal), Apple Juice (103 kcal), Fresh Lemonade (25 kcal)

Water **£4.95**

Small Still/ Sparkling (0 kcal)

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Here's to the Next 300 years!

Our nature, our responsibility. Natura Nostra.

For nearly 300 years, Moët & Chandon has looked after the land to ensure balance in the glass, balance of life and longevity of the terroir.

In the UK, a new chapter for Natura Nostra is unfolding in partnership with SUGi. Together, we will be regenerating biodiversity across urban areas in the coming years by planting pocket forests throughout the UK, starting in London.

Give Back to Nature with Moët & Chandon

Join us on our mission to preserve our precious ecosystem.

For every Moët & Chandon coaster purchased,
Moët & Chandon and Harrods will be donating its profits to SUGi to continue our biodiversity regeneration for years to come.

Be part of the journey and let's toast to nature together!

See You Again Soon!

Scan the QR code to discover more about
Moët & Chandon champagnes.

#MoetChampagneBar
#ToastWithMoet

Please enjoy Moët & Chandon responsibly.
Moet.com

be**drinkaware**.co.uk

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